

use & care guide

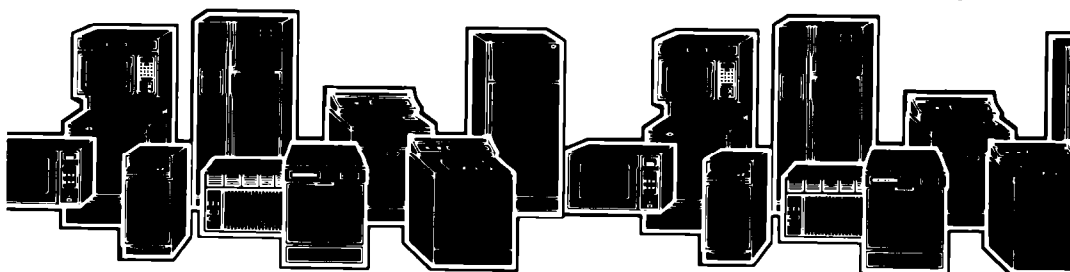



Whirlpool

ELECTRIC RANGE

**Self-Cleaning
Model RF398PXP**

For more information on the use and care of your Whirlpool appliance, please refer to the following information: Microwave Ovens, Trash Compactors, Room Air Conditioners, Dehumidifiers, Automatic Washers, Clothes Dryers, Freezers, Refrigerator-Freezers



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Before you use your range

Read this Use & Care Guide and The Cooking Guide for important safety information.

You are personally responsible for:

- Reading and following all safety precautions in this Use & Care Guide and the Cooking Guide.
- Installing the range where it is protected from the elements, and on a floor strong enough to support its weight.
- Properly connecting the range to electrical supply and grounding. (See "Installation Instructions.")
- Making sure the range is not used by anyone unable to operate it properly.
- Properly maintaining the range.
- Using the range only for jobs expected of a home range.

See "Cooking Guide" for important safety and use information.

IMPORTANT SAFETY INSTRUCTIONS



WARNING – When using your range, follow basic precautions, including the following:

- 1. DO NOT** allow children to use or play with any part of the range, or leave them unattended near it. They could be burned or injured.
- 2. DO NOT** store things children might want above the range. Children could be burned or injured while climbing on it.
- 3. DO NOT** allow anyone to touch hot surface units or heating elements. Dark colored units and elements can still be hot enough to burn severely.
- 4. KEEP** children away from the range when it is on. The cooktop and oven walls, racks and door can get hot enough to cause burns.
- 5. DO NOT** use the range to heat a room. Persons in the room could be burned or injured, or a fire could start.
- 6. KEEP** pan handles turned in, but not over another surface unit to avoid burns, injury and to help prevent the utensil from being pushed off the surface units.
- 7. DO NOT** use water on grease fires. The fire will spread. Cover fire with large lid or smother with baking soda or salt.
- 8. DO NOT** wear loose or hanging garments when using the range. They could ignite if they touch a hot surface unit or heating element and you could be burned.
- 9. DO NOT** heat unopened containers. They could explode. The hot contents could burn and container particles could cause injury.
- 10.** When adding or removing food, **MAKE SURE** to open the oven door all the way to prevent burns.

• FOR YOUR SAFETY •

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE. THEY COULD IGNITE CAUSING EXPLOSION AND/OR FIRE.

– SAVE THESE INSTRUCTIONS –

Copy your Model and Serial Numbers here

If you need service, or call with a question, have this information ready:

- 1. Complete** Model and Serial Numbers (from plate just behind the oven door).

- 2.** Purchase date from sales slip.

Copy this information in these spaces. Keep this book, other oven literature, your warranty and sales slip together in the Literature Pac.

Model Number

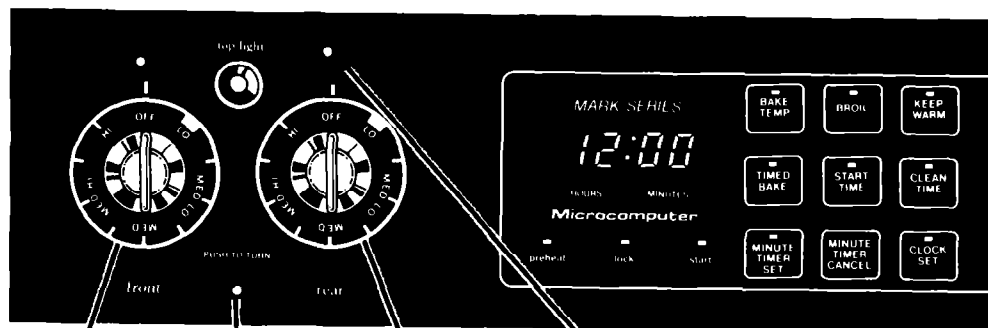
Serial Number

Purchase Date

Service Company/Phone Number

Parts and features

Model RF398PXP



LEFT FRONT
CONTROL KNOB

SIGNAL LIGHT

LEFT REAR
CONTROL KNOB

SURFACE UNIT INDICATORS

KEYBOARD
ON/OFF CONTROL

CONTROL PANEL

FLIP-TOP
INSTRUCTION

PLUG-IN
SURFACE UNIT

PORCELAIN-ENAMEL
REFLECTOR BOWL AND
CHROME TRIM RING

AUTOMATIC OVEN
LIGHT SWITCH

OVEN VENT

MODEL AND SERIAL
NUMBER PLATE

BROIL
ELEMENT

DOOR SWITCH

LOCK
LEVER

SELF-CLEANING
OVEN

OVEN RACK
GUIDE

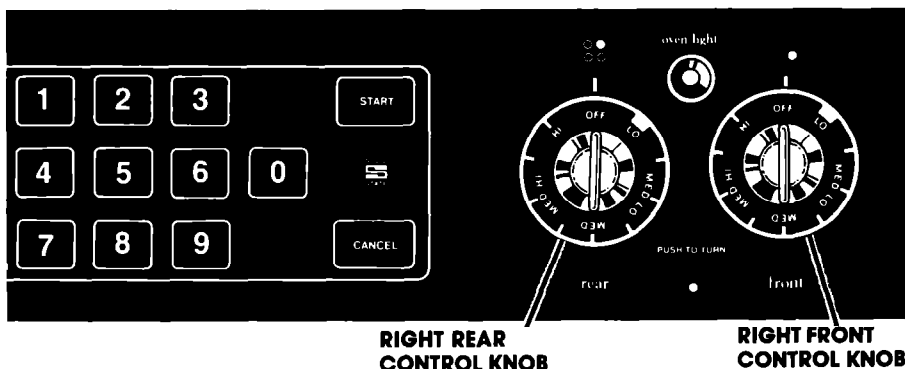
FIBERGLASS
HEAT SEAL

BAKE
ELEMENT

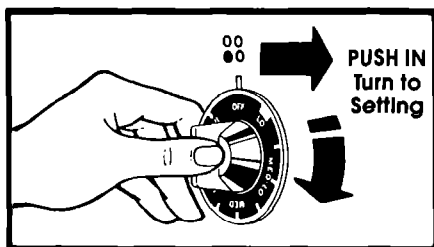
REMOVABLE
STORAGE DRAWER

LITERATURE PAC
(not shown)

AIR-FLOW
OVEN DOOR



Using the surface units



Control knobs must be pushed in before turning them to a setting. They can be set anywhere between HI and OFF.

Surface Unit Indicators

The solid dot in the surface unit indicator shows which surface unit is turned on by that knob.

Signal Light

One of the signal lights will glow when a surface unit is on.



WARNING: Be sure all lights are OFF when you are not cooking. Someone could be burned or a fire could start if a surface unit is accidentally left ON.

Until you get used to the settings, use the following as a guide. For best results, start cooking at the high settings; then turn the control knob down to continue cooking.

Use HI to start foods cooking; to bring liquids to a boil.

Use MED-HI to hold a rapid boil; to fry chicken or pancakes.

Use MED for gravy, puddings and icing; to cook large amounts of vegetables.

Use MED-LO to keep food cooking after starting it on a higher setting.

Use LO to keep food warm until ready to serve. Set the heat higher or lower within the LO band to keep food at the temperature you want.

CAUTION: The use of the HI setting for long periods of time can damage surface units and discolor chrome trim rings. Start cooking on HI and turn control down to continue cooking.

Use only flat-bottomed utensils for best cooking results and to prevent damage to the cooktop. Specialty items with rounded or ridged bottoms (woks, ridged bottom canners or tea kettles) are not recommended.



WARNING: The surface unit should never turn red during use. If it turns red, the bottom of the pan is not flat enough or is too small for the size of the surface unit. Damage to the surface unit, cooktop, wiring and/or surrounding area could result. If the pan is too small for the surface unit, you could be burned by the heat from the exposed section of the surface unit.

See the “Cooking Guide” for important utensil information.

Optional Canning Kit (Part No. 242905)

The large diameter of most water-bath or pressure canners combined with high heat settings for long periods of time can shorten the life of regular surface units and cause damage to the cooktop.

If you plan to use the cooktop for canning, we recommend the installation of a Canning Kit. Order the kit from your Whirlpool Dealer or Tech-Care® Service Company.

See the “Cooking Guide” for important canning information.

NOTE: Excess steam and moisture can cause false readings on the electronic oven controls. Avoid excess moisture by positioning teakettles, etc...away from the electronic controls. If false readings occur, dry the keyboard. If the false reading remains, reset the house circuit breaker, then reset the controls.

About the Electronic Oven Controls

There are three parts in the oven control section:

- The Digital Display,
- Command Pads with Signal Lights,
- Number Pads.

Instructions for each oven control are covered on the following pages. Read them carefully.

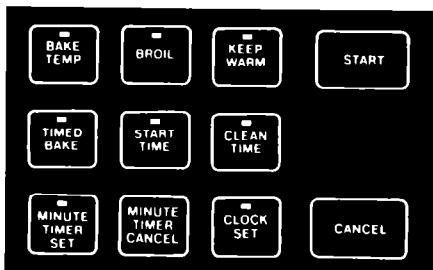
When you first plug in the range, the Display will show “PF.” This stands for “Power Failure.” If after you set the Clock (page 8), the Display again shows “PF,” it means your electricity was off for a while. Reset the Clock and any other functions which may have been set.

NOTE:

- **KEEP THE CONTROL PANEL CLEAN.** Food or moisture on the panel can affect proper operation.
- **When the control panel temperature is too high, the rear surface units automatically shut off.** This may occur during the self-clean cycle. When temperatures return to normal, the rear units can be used again.
- **Do not operate any surface unit without a pan.** If the two rear units are left on without a pan, they will eventually automatically shut off. When temperatures return to normal, the rear units can be used again.



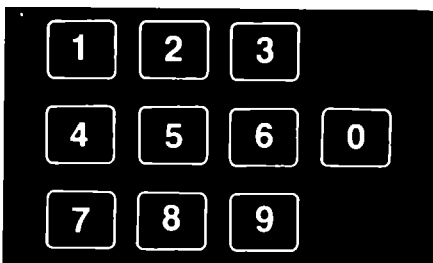
The **Digital Display/Clock**. When you are not using the oven, this is an accurate digital clock. When using the oven or minute timer, this displays time and temperature settings, and shows what number pads have been touched.



The **Command Pads** tell the oven what to do and in what order. A few examples:

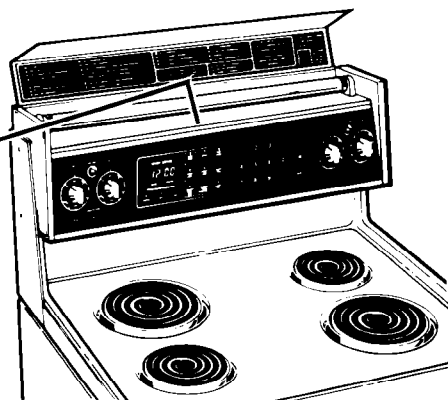
- **CLOCK SET** tells the oven you are going to set the clock.
- **START** tells the oven to start.

Each Command Pad (except **START**, **CANCEL** and **MINUTE TIMER CANCEL**) has its own Signal Light. The Signal Light comes on when you touch the Command Pad.



Once you've touched a Command Pad to tell the oven what you want it to do, you'll touch **Number Pads** to tell it...a temperature and/or a time.

Keyboard On/Off Control



The **Keyboard On/Off Control** is under the flip-top in the center of the console. It has three different positions:

ON – allows all Command Pads and tones to work.

TONES OFF – removes the programming tones.

OVEN CONTROL OFF – turns off the oven controls and programming tones.

MINUTE TIMER, MINUTE TIMER CANCEL and CLOCK SET will operate in this position.

The Keyboard On/Off Control must be in the ON or TONES OFF position for the oven to heat.

Operating instructions are provided for each of the Electronic Controls. They are located on the inside of the flip-top console. Use these flip-top instructions for quick and easy reference.

Clock



1. Touch CLOCK SET. "0" appears in the Display.
Within 5 seconds, touch Number Pads for the correct time of day. The Display will show the numbers you touched **in the order you touched them. If the Number Pads are not touched within 5 seconds, "PF" or the original time will show in the Display. Touch CLOCK SET and Number Pads again.**



2. Touch START. The Start Signal Light will stay on for 5 seconds.

If an incorrect time is set, such as 7:77, the Display will show "Err" Touch CANCEL and reset the clock.

The clock cannot be set if a bake or broil function is programmed.

Minute Timer

The Minute Timer does not start or stop the oven. It works like a kitchen timer. Set it in minutes or hours. You will hear a beep when the set time is up. **The Minute Timer must be cancelled after each use, including after the end of time signal.**



Hours and
Minutes, Not
Seconds are
Displayed.



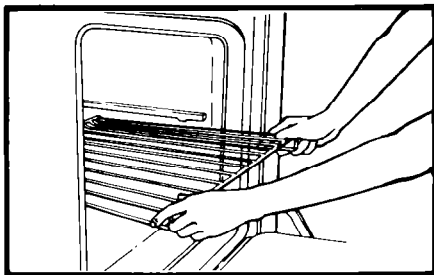
1. Touch MINUTE TIMER.
Within 5 seconds, touch Number Pads for the desired time in hours and minutes. The Display will show what numbers you touched, **in the order you touched them. If the Number Pads are not touched within 5 seconds, the Display will show the time of day. Reset the MINUTE TIMER.**

2. Touch START. **The Display counts down minutes, not seconds.** At the end of the selected time a tone will sound.

To cancel the minute timer before the set time is up, touch MINUTE TIMER CANCEL. This will cancel the Minute Timer only.

Use the Minute Timer alone or while the oven is in use. The display will always show the minute timer count-down, even when the oven is in use.

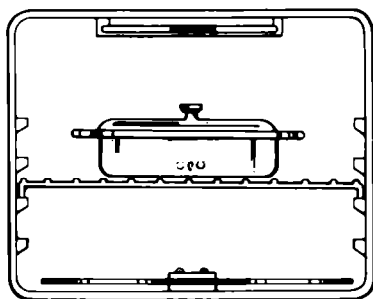
Baking



1. Position the rack(s) properly **before** turning on the oven. To **change rack position**, lift rack at front and pull out.



3. Touch Number Pads for desired temperature between 150°-509°F (65.5°-265°C). The Display will show the numbers you touched, **in the order you touched them**. The temperature appears in the Display until the oven is turned off.



5. Put food in the oven. **Note: Oven racks, walls and door will be hot.**

During baking, the elements will turn on and off to keep the oven temperature at the setting.

The top element helps heat during baking, but does not turn red.



2. Touch BAKE TEMP. "0°F" will appear in the Display.



BEEP BEEP

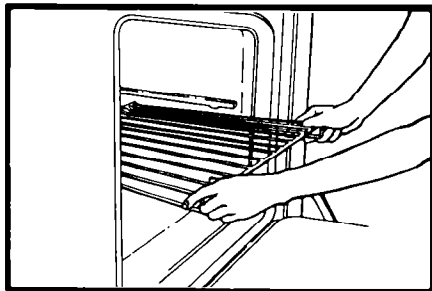
4. Touch START. The Preheat Signal Light will come on. When the oven is fully preheated, you will hear 2 beeps and the Preheat Signal Light will go off.



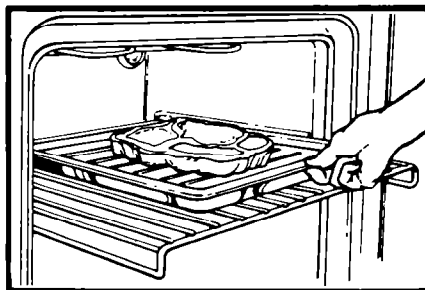
6. When baking is done, touch CANCEL to turn off the oven.

The oven automatically turns off after 12 hours, 59 minutes.

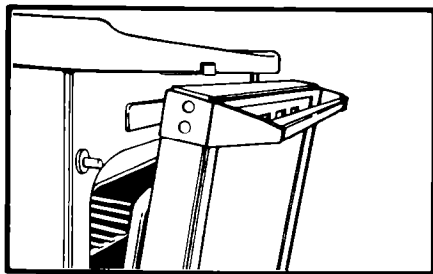
Broiling



1. Position the rack before turning the oven on. See broil chart in the "Cooking Guide" or a reliable cookbook for recommended rack positions.



2. Put the broiler pan and food on the rack.



3. Open the door to the Broil Stop position, about 4 inches (10.2 cm). The door will stay open by itself. **The door must be in this position for the broil element to heat.**



4. Touch BROIL. The Display will continue to show the time of day.



5. Touch START.



6. When broiling is done, touch CANCEL to turn off the oven.



The oven door must be partly open whenever the oven is set to BROIL. If the door is closed, the Display will show the word "door" and the heating element will not heat. Open the door to the Broil Stop Position. The broil element will heat and the Display will go back to the time of day.

CAUTION: Leaving the door open allows the oven to maintain proper temperatures and prevents window glass from cracking.

Baking Automatically

The electronic controls are designed to turn the oven ON and OFF at the times you set, even if you are not around.

Automatic baking is ideal for foods which do not require a preheated oven such as meats and casseroles. **Do not use the automatic cycle for cakes, cookies, etc...undercooking will result.**

To start baking now and shut off automatically:



- 1. Setting the right time of day is not necessary,** but you may want to set the clock to the right time of day before placing food in the oven.



- 3. Touch TIMED BAKE.** "0" will show on the Display.



- 2. Touch BAKE TEMP** and a desired oven temperature. The Display will show the numbers you touched, **in the order you touched them.** 350°F is shown above.



- 4. Touch Number Pads** for the desired length of baking time up to 12 hours and 59 minutes. The Display will show the numbers you touched, **in the order you touched them.** 2 hours, 30 minutes is shown above.

NOTE: If a time greater than 12:59 or a temperature less than 150° (65.5°C) or over 509°F (265°C) is entered, "ERR" will appear on the Display. Touch CANCEL and reset all commands.



- 5. Touch START.** The Display will alternate between showing the Bake Temp and the remaining baking time.

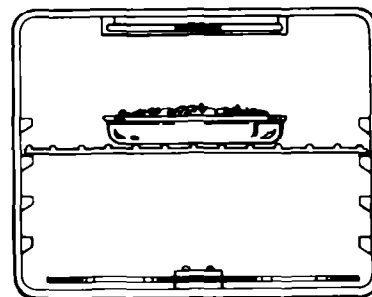


- 6. When the baking time ends,** you will hear 4 beeps and the oven will shut off automatically.

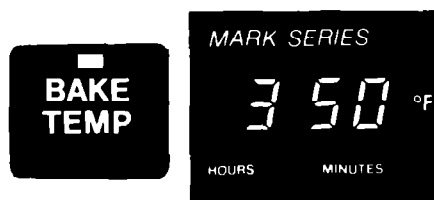
To start baking at a later time and shut off automatically:



1. Make sure the Clock is set to the right time of day.



2. Position the oven rack(s) and place the food in the oven.



3. Touch BAKE TEMP and the desired oven temperature. 350°F is shown above.



4. Touch TIMED BAKE. "0" will appear in the Display. Touch Number Pads for the desired length of baking time up to 12 hours and 59 minutes. The Display will show the numbers you touched, **in the order you touched them**. 1 hour, 30 minutes is shown above.



5. Touch START TIME. The Display will show a "0." Touch Number Pads for the **time of day you want baking to start**. The Display will show the numbers you touched, **in the order you touched them**. 4:00 is shown above.

Touch START. The current time of day will appear on the Display. The oven will begin baking at the time you set. After the oven begins baking, the Display will alternate showing the Bake Temp and the remaining baking time.



6. When the baking time ends, you will hear 4 beeps and the oven will shut off automatically.

To stop the oven before the end of the preset bake time, touch CANCEL.



WARNING: To avoid sickness and food waste.

- Use foods that will not go bad or spoil while waiting for cooking to start.
- Avoid using dishes with milk or eggs, cream soups, cooked meats or fish, or any item with baking powder or yeast.
- Smoked or frozen meats may be used; so can vegetables, fruit and casserole-type foods. Vegetables can be cooked in a covered baking dish with about ½ cup (118 mL) of water for 1 to 1½ hours.
- Any food that has to wait for cooking to start should be very cold or frozen before it is put in the oven. **MOST UNFROZEN FOODS SHOULD NEVER STAND MORE THAN TWO HOURS BEFORE COOKING STARTS.**

KEEP WARM

The Keep Warm cycle is preset at 170°F (76.6°C). Use it to keep hot foods warm before serving, or to warm plates, serving dishes, etc.

To set the Keep Warm cycle:



1. Touch KEEP WARM. The Display will show "170°F."



2. Touch START. The oven will maintain 170°F (76.7°C) for 4 hours and 59 minutes.



3. To stop the Keep Warm cycle, touch CANCEL.

If you forget to cancel KEEP WARM, the oven will automatically turn off after 4 hours and 59 minutes.

You can also set the oven to automatically keep foods warm after baking.

To Keep Warm automatically after baking:

1. Set electronic controls for automatic baking. See page 11, steps 1-4 or page 12, steps 1-5.

2. Before you touch START, touch KEEP WARM. The Display will show "170°F."

3. At the end of the baking time you will hear 4 beeps. The oven will automatically cool down to maintain 170°F (76.6°C). The Display will show "170°F."

If you forget to cancel KEEP WARM, the oven will automatically turn off after 4 hours and 59 minutes.

Other Operating Hints

There are a number of things you should know about your electronic oven control. Some of the items below are reminders, while others will be mentioned for the first time.

- The control will **accept** temperatures between 150° and 509°F (65.5° and 265°C).
- The control will **accept** times up to 12 hours and 59 minutes.
- The Start Time can be delayed up to 11 hours and 59 minutes.
- **KEEP WARM** will operate up to 4 hours and 59 minutes.
- If you forget to turn the oven off, it will automatically turn itself off after 12 hours and 59 minutes.
- The oven door must be partly opened for broiling or the oven will not heat.
- The Lock Lever must be in the Cook Position for all baking functions or the oven will not heat.
- The Lock Lever must be in the Clean Position for the Self-Clean cycle or the oven will not heat.
- If you want to check what you have programmed, simply touch the Command Pad for the function you want to check. The Display will show what you programmed for 5 seconds.

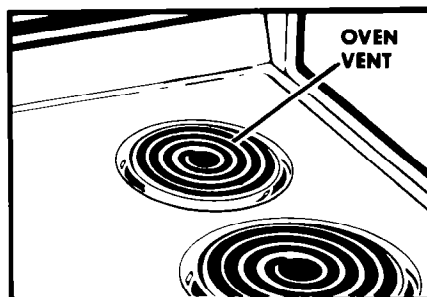
The Oven Vent

Hot air and moisture escape from the oven through a vent under the right rear surface unit. You can cook on the unit, or keep food warm on it while the oven is on.

CAUTION: Plastic utensils left over the vent can melt.



WARNING: If you leave a utensil on the right rear surface unit, use pot holders when moving it. Pan handles can become hot enough to burn.



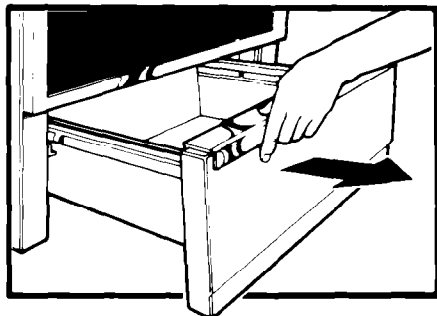
Do not block the vent. Poor baking can result.

The storage drawer

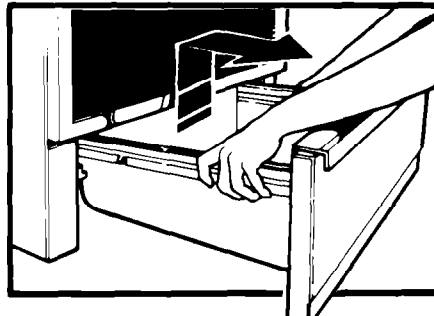
The storage drawer is for storing pots and pans. Never keep anything in the drawer that could burn or melt.

Use care when handling the drawer.

Removing the storage drawer

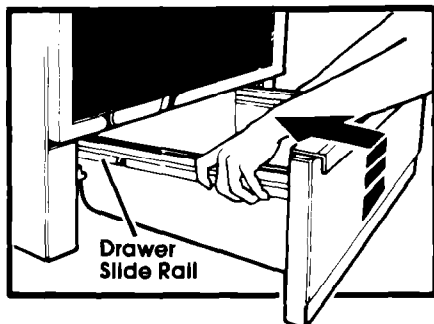


1. Pull drawer straight out to the first stop. Lift front and pull out to the second stop.

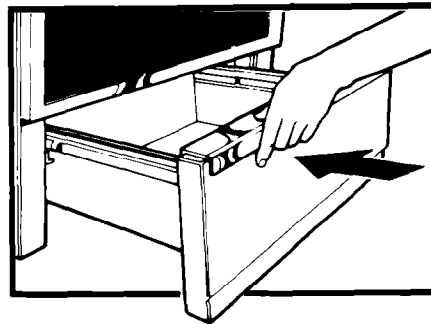


2. Lift back slightly and slide drawer all the way out.

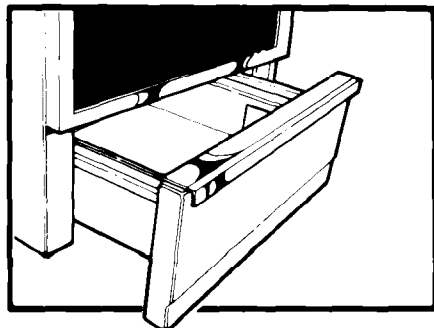
Replacing the storage drawer



1. Fit ends of drawer slide rails into the drawer guides on both sides of opening.



2. Lift drawer front and push in until metal stops on drawer slide rails clear white stops on drawer guides. Lift drawer front again to clear second stop and slide drawer closed.



Use & Care Guide storage

Store this booklet, along with your "Cooking Guide," sales slip and warranty in the Literature Pac, inside the storage drawer.

Optional Rotisserie

If you would like a rotisserie for your lower oven, you can order a kit (Part No. RCK81-242985) from your Whirlpool Dealer. The kit includes easy installation instructions.

Caring for your range

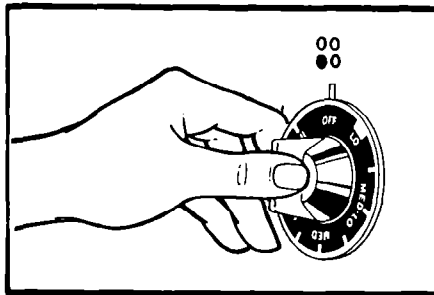
Control Panel



WARNING: To avoid burns and possible electric shock, first make sure all controls are OFF, the range is COOL, and the Keyboard On/Off Control is in the OFF Position.

1. Pull knobs straight off.
2. Use warm soapy water and a soft cloth, or spray glass cleaner, to wipe the control panel. Rinse and wipe dry.
3. Wash control knobs in warm soapy water. Rinse well and dry.
4. Push control knobs straight back on. Make sure they point to OFF. Move Keyboard On/Off Control to the ON position.

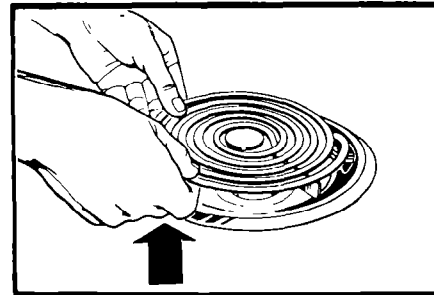
Surface Units and Reflector Bowls



1.

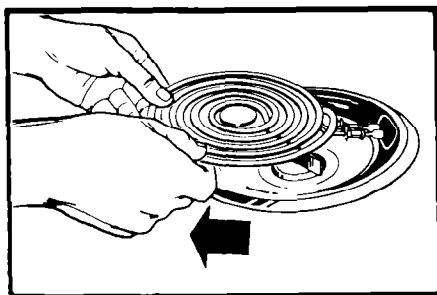


WARNING: To avoid burns and possible electric shock, be sure surface units are OFF and COOL.

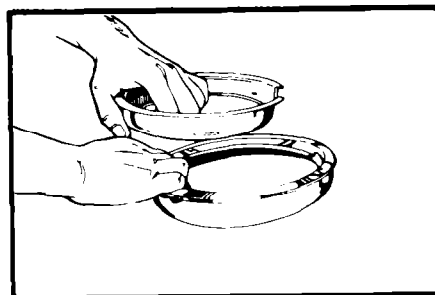


2.

Lift the edge of the unit, opposite the receptacle, just enough to clear the reflector bowl and trim ring.

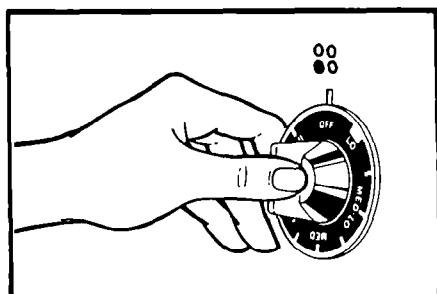


3. Pull the surface unit straight away from the receptacle.

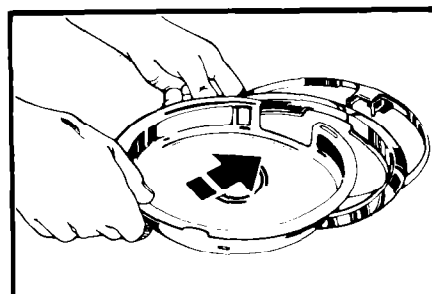


4. Lift out the reflector bowl and trim ring.
See Cleaning Chart on page 22 for cleaning instructions.

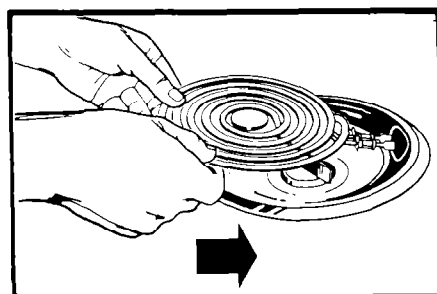
Replacing



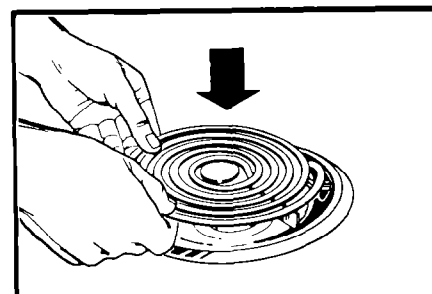
1. **WARNING: To avoid burns and possible electric shock, be sure surface units are OFF.**



2. Line up opening in the reflector bowl and notch in the trim ring with the surface unit receptacle.



3. Hold the surface unit as level as possible with the terminal just started into the receptacle.



4. Push the surface unit terminal into the receptacle. When the terminal is pushed into the receptacle as far as it will go, the surface unit will fit into the trim ring.

CAUTION: Reflector bowls reflect heat back to the utensils on the surface units. They also help catch spills. When they are kept clean, they reflect heat better and look new longer.

If a trim ring gets discolored, some of the utensils may not be flat enough, or some may be too large for the surface unit. In either case, some of the heat that's meant to go into or around a utensil goes down and heats the trim ring. This extra heat can discolor it. See "Cooking Guide" for further information.



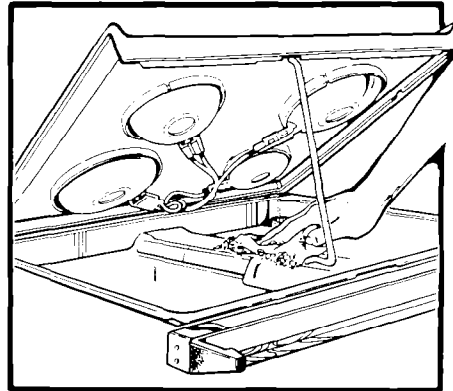
WARNING – DO NOT LINE THE REFLECTOR BOWLS WITH FOIL.
Shock or fire hazard could result.

Lift-Up Cooktop

1. Lift front of cooktop at center and swing-up the support rod.
2. Carefully lower the cooktop onto the support rod.



WARNING: Be sure the rod fits in the notch in the cooktop and is held securely. The cooktop could accidentally fall and injure you.



3. Wipe with warm soapy water. Use soapy steel-wool pad on stubborn spots.

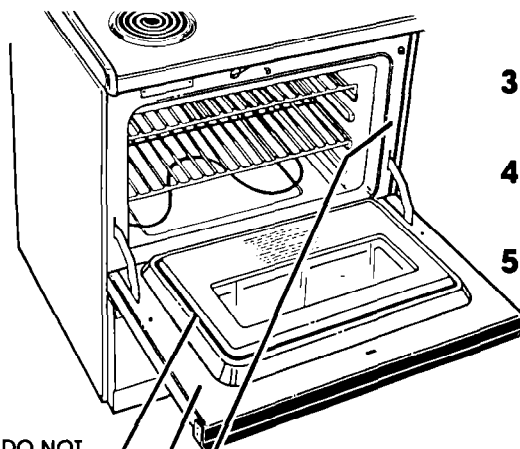
CAUTION: Do not drop the cooktop. Damage can result to the porcelain and the cooktop frame.

Using the Self-Cleaning Cycle

The self-cleaning cycle uses **very high heat** to burn away soil. Before you start, make sure you understand exactly how to use the cycle safely.

Before You Start

1. Clean the shaded areas by hand. Use hot water and detergent or a soapy steel wool pad on...
 - the frame around the oven.
 - the inside of the door, especially the part outside the oven seal.



DO NOT clean the fiberglass seal. DO NOT move it or bend it. Poor cleaning and poor baking will result.

2. Remove the broiler pan and any pots or pans you may have stored in the oven. They can't stand the high heat.
3. Wipe out any loose soil or grease. This will help reduce smoke during the cleaning cycle.
4. If your oven has a rotisserie, make sure the motor socket cover is closed.
5. Put oven racks on the second and fourth guides. During the Self-Cleaning Cycle they will darken and become harder to slide. See tips on page 21. If you want the oven racks to remain shiny, clean them by hand.
6. The porcelain reflector bowls may be cleaned in the oven.
 - Put the oven racks on the second and fourth guides.
 - Wipe the reflector bowls of loose soiled and grease.
 - Place 2 bowls, upside down on each rack. For best results, they should not touch each other or the oven walls.
 - **Chrome trim rings must not be cleaned in the oven. They will discolor.**

Turn on the vent hood or other kitchen vent during the cleaning cycle. This will help remove smoke, odor and heat that are normal during the cycle.

SPECIAL CAUTIONS:

DO NOT use commercial oven cleaners in your oven. Damage to the porcelain finish may occur.

DO NOT force the Lock Lever, you could bend or break it. The lever is designed to stay locked until the oven is cool enough to safely open. Wait until it moves freely.

DO NOT use foil or other liners in the oven. During the cleaning cycle foil can burn or melt and damage the oven surface.



WARNING: DO NOT block the vent during the cleaning cycle. Air must move freely for best cleaning results.

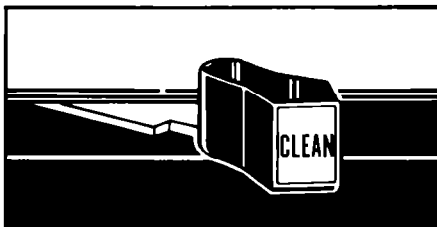
DO NOT leave a utensil over the right rear surface unit during the cleaning cycle. It will become hot enough to burn you and the utensil could be damaged.

DO NOT TOUCH THE COOKTOP OR OVEN DURING THE CLEANING CYCLE. THEY COULD BURN YOU.

Setting the Clean Cycle

Be sure the kitchen is ventilated during the Self-Cleaning cycle. This will help normal smoke and heat odors to disappear from the room as quickly as possible.

The oven will accept any length of cleaning time up to 4 hours and 59 minutes. A 3 hour cleaning time is recommended for moderate soil.



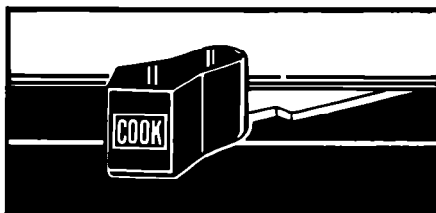
1. Move the lock lever all the way to the right – to the Clean Position.



2. Touch CLEAN TIME. A "0" will appear in the Display.



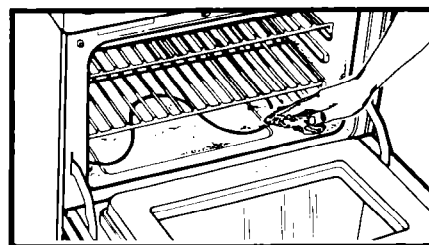
3. Touch Number Pads for the desired cleaning time up to 4 hours and 59 minutes. The Display will show the numbers you touched, **in the order you touched them**.
 - Use 2 hours for light soil.
 - Use 3 hours or more for moderate to heavy soil.



5. After the Clean Cycle is completed, the Lock Light goes off. Move the Lock Lever back to the Cook Position. **Do not force it.** Wait until it will move easily.



4. Touch START. The Display will count down the time you set in minutes. The Lock Light will come on when the oven temperature exceeds normal baking temperatures. The Lock Lever can't be moved when this light is on.

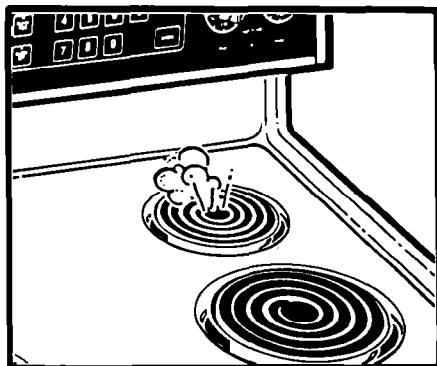


6. After the oven is cool, wipe off any residue or ash with a damp cloth. If needed, touch up spots with a soapy steel wool pad.

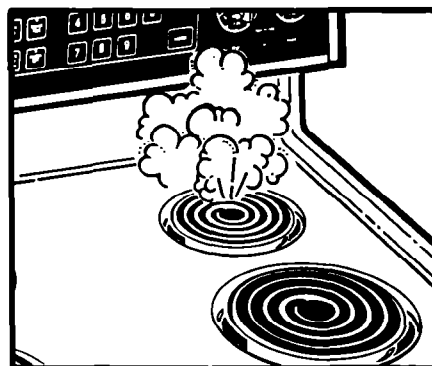


WARNING: DO NOT TOUCH THE RANGE DURING THE CLEANING CYCLE. IT CAN BURN YOU.

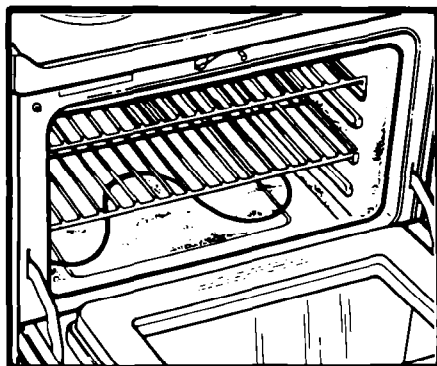
Special tips



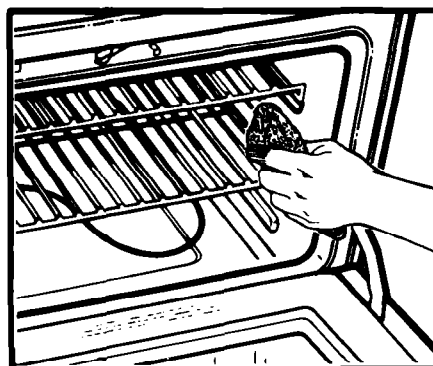
1. Keep the kitchen well ventilated during the cleaning cycle to help get rid of normal heat, odors and smoke.



2. Clean the oven before it gets heavily soiled. Cleaning a very soiled oven takes longer and results in more smoke than usual.



3. If the cleaning cycle doesn't get the oven as clean as you expected, the cycle may not have been set long enough or you may not have prepared the oven properly. Set the cleaning time longer the next time.

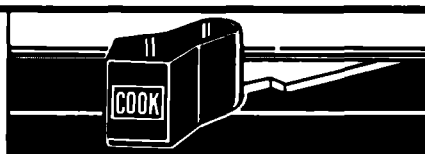


4. Oven racks lose their shine, discolor and become harder to slide on their guides when they are left in the oven during the cleaning cycle. To make them slide easier, polish the edges of the racks with a soapy steel-wool pad, rinse well and wipe on a thin coat of salad oil.

5. To stop the cleaning cycle at any time:



- Touch CANCEL.



- When the Lock Light turns off, move the Lock Lever back to the Cook Position. **DO NOT FORCE IT.** Wait until it moves easily.

door

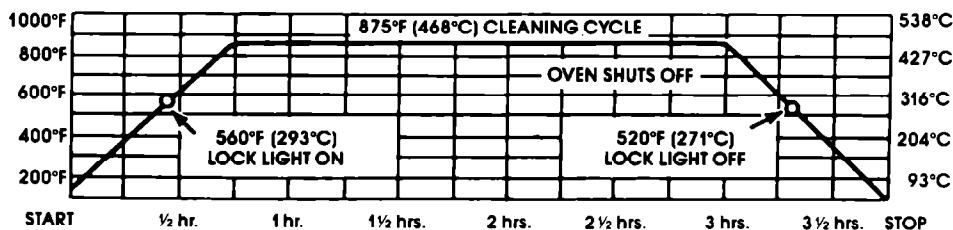
The word "door" will appear in the Display and the Self-Clean cycle will not start if the Lock Lever is in the Cook Position. Move the Lock Lever to the Clean Position. The Display will show the clean time you selected and will begin the cycle.

How It Works

During the self-cleaning cycle, the oven gets much hotter than it does for baking or broiling...approximately 875°F (468°C). This heat breaks up grease and soil and burns it off.

The graph shows approximate temperatures and times during a self-cleaning cycle for 3 hours.

SELF-CLEANING CYCLE – THREE HOUR SETTING (Approximate Temperatures and Times)



Notice that the heating stops when the 3-hour setting is up, but that it takes longer for the oven to cool down enough to unlock.

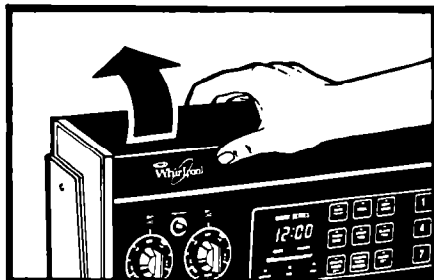
Cleaning chart

PART	WHAT TO USE	HOW TO CLEAN
Exterior surfaces	Soft cloth and warm soapy water. Nylon or plastic scouring pad for stubborn spots.	<ul style="list-style-type: none"> Wipe off regularly when cooktop and lower oven are cool. Do not allow food containing acids (such as vinegar, tomato, lemon juice or milk) to remain on surface. Acids will remove the glossy finish. Do not use abrasive or harsh cleansers.
Surface units	No cleaning required.	<ul style="list-style-type: none"> Spatters or spills will burn off. Do not immerse in water.
Porcelain-enamel reflector bowls	Automatic dishwasher or warm, soapy water; Self-cleaning Oven cycle.	<ul style="list-style-type: none"> Wipe out excess spills. Wash with other cooking utensils. Place upside down on oven racks in oven during the Self-Cleaning Oven cycle.
Chrome trim rings	Automatic dishwasher or warm, soapy water and plastic scrubbing pad.	<ul style="list-style-type: none"> Wash with other cooking utensils. Do not place in Self-Cleaning Oven.
Broiler pan and grid	Warm, soapy water or steel wool pad.	<ul style="list-style-type: none"> Wash with other cooking utensils. Do not place in Self-Cleaning Oven.
Control knobs	Warm, soapy water and bristle brush.	<ul style="list-style-type: none"> Wash, rinse and dry well. Do not soak.
Electronic control panel	Warm, soapy water or spray glass cleaner.	<ul style="list-style-type: none"> Wash, rinse and dry well. Follow directions provided with cleaner.
Oven racks	Self-Cleaning Oven cycle; warm, soapy water or soapy steel wool pads. NOTE: The oven racks will discolor and be harder to slide when left in the self-cleaning cycle. If you want them to stay shiny, remove them from the oven and clean by hand.	<ul style="list-style-type: none"> Leave in oven during Self-Cleaning cycle. Wash, rinse and dry. Use soapy steel wool pads for stubborn areas.
Lower oven door glass	Spray glass cleaner; warm, soapy water or plastic scrubbing pad.	<ul style="list-style-type: none"> Make sure oven is cool. Follow directions provided with cleaner. Wash, rinse and dry well with a soft cloth.
Self-Cleaning Oven	For areas outside Self-Cleaning area use warm, soapy water or soapy steel wool pads.	<ul style="list-style-type: none"> Clean before using Self-Cleaning cycle to prevent burn-on of soil. Follow directions starting on page 18, "Using the Self-Cleaning Cycle." Do not use commercial oven cleaners. Do not use foil to line the bottom of your Self-Cleaning Oven.

Using and Replacing the Light Bulbs

The Cooktop Light

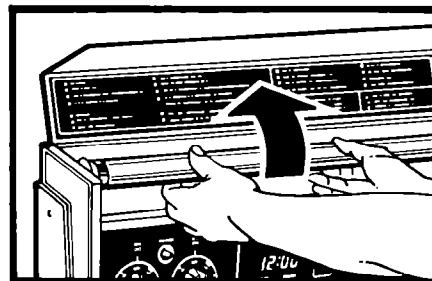
The fluorescent top light is under the control panel. The **Top Light** switch is on the control panel. Push it in and hold it for a second or two to turn on the top light. Push it again to turn it off.



WARNING: To avoid possible shock hazard, turn off the electric power at the main power supply.

1. Turn off the electric power at the main power supply.

Flip up the top of the control panel.

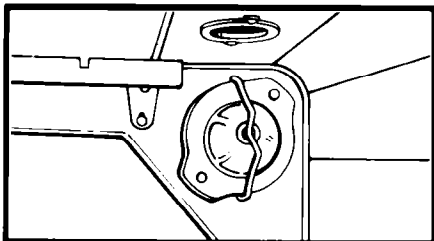


2. Grasp the fluorescent tube at both ends. Turn the tube away from you until both ends come out of the receptacles. Replace with a 20-watt cool-white fluorescent tube. Close the top panel.

Turn electric power back on at the main power supply.

The Oven Light

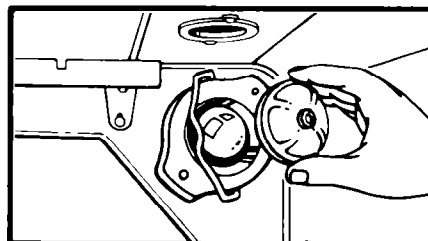
The oven light will come on when you open the oven door. To turn the light on when the oven door is closed, push the **Oven Light** switch on the control panel. Push it again to turn off the light.



WARNING: To avoid possible shock hazard, turn off the electric power at the main power supply.

1. Turn off the electric power at the main power supply.

Remove the bulb cover in the back of the oven by pulling out and pushing the wire holder to the side.



2. Remove the light bulb from its socket. Replace the bulb with a 40-watt appliance bulb.

Replace the bulb cover and snap the wire holder in place.

Turn the power back on at the main power supply.

CAUTION: The bulb cover must be in place when using the oven. The cover protects the bulb from breaking.

If you need service or assistance, we suggest you follow these four steps:

1. Before calling for assistance...

Performance problems often result from little things you can fix yourself without tools of any kind.

If nothing operates:

- Is the power supply cord plugged into a live circuit with the proper voltage? (See "Installation Instructions.")
- Have you checked the main fuse or circuit breaker box?

If the oven will not operate:

- Is the Keyboard On/Off Control in the Oven Control Off Position? See page 7.
- Is the Lock Lever in the BAKE position?
- Is the Oven Door closed for baking or slightly opened for broiling?
- Are the Electronic Controls set correctly? See pages 9-13.
- Have you programmed a later Start time?

If surface units will not operate:

- Have you checked the main fuse or circuit breaker box?
- Are surface units plugged in all the way?
- Do the control knobs turn?

If surface unit knob(s) will not turn:

- Did you push in before trying to turn?

If the Self-Cleaning cycle will not operate:

- Is the Lock Lever in the CLEAN position?
- Is CLEAN TIME set correctly?
- Did you set a cleaning time longer than 4 hours and 59 minutes?

If cooking results aren't what you expected?

- Is the range level?
- Are you using pans recommended in the **Cooking Guide**?
- If baking, have you allowed 1½ to 2 inches (4-5 cm) on all sides of the pans for air circulation?
- Have you preheated the oven as the recipe calls for?
- Are the pans the size called for in the recipe?
- Are you following a tested recipe from a reliable source?
- Do the cooking utensils have smooth, flat bottoms and fit the surface unit being used?

See the **Cooking Guide** for more information on cooking problems and how to solve them.

2. If you need assistance*...

Call Whirlpool **COOL-LINE®** service assistance telephone number. Dial free from:

Continental U.S. . . (800) 253-1301
Michigan (800) 632-2243
Alaska & Hawaii . (800) 253-1121

and talk with one of our trained Consultants. The Consultants can instruct you in how to obtain satisfactory operation from your appliance or, if service is necessary, recommend a qualified service company in your area.

3. If you need service*...



Whirlpool has a nationwide network of franchised TECH-CARE® Service Companies. TECH-CARE service technicians

are trained to fulfill the product warranty and provide after-warranty service, anywhere in the United States. To locate TECH-CARE service in your area, call our COOL-LINE service assistance telephone number (see Step 2) or look in your telephone directory Yellow Pages under:

APPLIANCES - HOUSEHOLD - MAJOR - SERVICE & REPAIR	OR	ELECTRICAL APPLIANCES - MAJOR - REPAIRING & PARTS
WHIRLPOOL APPLIANCES FRANCHISED TECH-CARE SERVICE		WHIRLPOOL APPLIANCES FRANCHISED TECH-CARE SERVICE
SERVICE COMPANIES		
XYZ SERVICE CO 123 Maple 999-9999		XYZ SERVICE CO 123 Maple 999-9999
OR		
WASHING MACHINES, DRYERS & IRONERS - SERVICING		
WHIRLPOOL APPLIANCES FRANCHISED TECH-CARE SERVICE		
SERVICE COMPANIES		
XYZ SERVICE CO 123 Maple 999-9999		

4. If you have a problem*...

Call our COOL-LINE service assistance telephone number (see Step 2) and talk with one of our Consultants, or if you prefer, write to:

Mr. Robert Stanley
Division Vice President
Whirlpool Corporation
2000 US-33, North
Benton Harbor, MI 49022

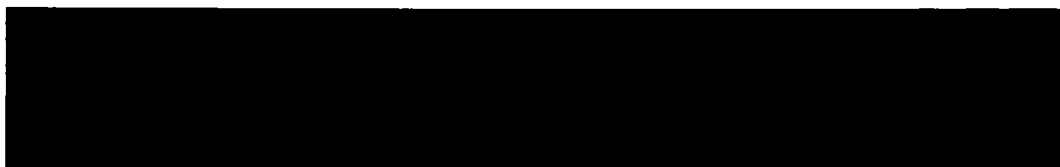
*If you must call or write, please provide: model number, serial number, date of purchase, and a complete description of the problem. This information is needed in order to better respond to your request for assistance.



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will fit right and work right, because they are made to the same exacting specifications used to build every new Whirlpool appliance.

Notes



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